

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN GALLEY - HOT LINE	21	1	No	
	THERE WAS NO AMBIENT TEMPERATURE MEASURING DEVICE IN THE ALTO SHAAM OVEN LOCATED BEHIND THE HOT SERVICE LINE. THERE WAS HASH BROWNS AND PANCAKES LOCATED WITHIN THIS UNIT. CORR: NEW TEMPERATURE MEASURING DEVICES HAS BEEN INSTALLED.				
2	MAIN GALLEY - DISHWASH	20	0	No	
	THE CUTTING BOARDS WERE SEVERELY PITTED AND SCORED. CORR: THE SHIP HAS PROGRAM FOR RESANDING AND THIS IS DONE ONE A REGULAR BASIS.				
3	MAIN GALLEY - COMBI OVEN AREA	37	0	No	
	CONDENSATE WAS NOTED DRIPPING OFF THE DECKHEAD WITHIN THE HOOD FOR THIS AREA. CORR: THE PERSONNEL THAT WORKING IN THIS AREA HAVE BEEN TRAINED IN PROPER USE OF THE OVEN.				
4	MAIN GALLEY GENERAL	21	1	No	
	THERE WERE A NUMBER OF ALTO SHAAM HOT HOLDING OVENS THAT WERE MISSING AMBIENT TEMPERATURE MEASURING DEVICES. CORR: NEW TEMPERATURE MEASURING DEVICES HAS BEEN INSTALLED.				
5	MAIN GALLEY - PANTRY	20	0	No	
	THE SURFACE AREA UNDERNEATH THE BLADE OF THE MEAT SLICKER WAS NOT EASILY CLEANABLE. CORR: BETTER CLEANING PROCEDURES HAS BEEN IMPLEMENTED.				
6	MAIN GALLEY - SOUP AREA	33	0	No	
	THE HOOD WAS PULLING AWAY FROM THE BULKHEAD. CORR: THIS HAS BEEN WELDED.				
7	MAIN GALLEY	16	0	Yes	
	POACHED EGGS WERE FOUND IN AN ICE BATH WELL WITHIN TEMPERATURE. THESE POACHED EGGS NEED TO BE REHEATED SO THAT ALL PARTS OF THE FOOD REACH A TEMPERATURE OF AT LEAST 74°C (165°F) FOR 15 SECONDS. CORR: EGGS WILL BE DONE TO ORDER.				
8	VEGETABLE PREPARATION	38	0	No	
	IF THE POTATO PEELERS ARE NOT GOING TO BE USED THEY SHOULD BE REMOVED FROM THIS AREA. CORR: THE POTATO PEELERS WILL REMAIN AT THE AREA, DUE TO LATER USE. THEY WILL BE MAINTAINED AND CLEANED.				
9	MAIN GALLEY	21	1	No	
	SOME OF THE ALTO SHAAM UNITS HAD OPEN SEAMS THAT MAKE CLEANING THESE UNIT DIFFICULT TO CLEAN. CORR: THE SEAMS HAS BEEN SEALED.				
10	BAKERY DECK 4	20	0	No	
	THERE WAS WATER LOCATED IN THE INSIDE LIP OF THE MIXING COLLAR. CORR: BETTER CLEANING PROCEDURES HAS BEEN IMPLEMENTED.				
11	GARDEN CAFÉ BUFFET STARBOARD	19	2	No	
	AN UNCOVERED SLICED MEAT TRAY AND AN UNCOVERED SALAD BOWL WAS PLACED ON THE BUFFET LINE FOR PASSENGER USE. THESE WERE NOT PROTECTED BY A SNEEZE GUARD. CORR: ALL DISPLAYED FOOD WILL HAVE PROPER SNEEZ GUARDS.				
12	GARDEN CAFÉ BUFFET STARBOARD	26	0	Yes	
	GREASE RESIDUE WAS NOTED ON THE DEEP FRYER COILS. THIS RESIDUE COULD BE SCRAPED OFF. CORR: BETTER CLEANING PROCEDURES HAS BEEN IMPLEMENTED.				
13	GARDEN CAFÉ BUFFET STARBOARD	20	0	No	
	THE COILS ON THE DEEP FRYER HAVE BOLTS WITH EXPOSED THREAD. SLOTTED FASTENERS WERE NOTED ON THE DEEP FRYER AS WELL. THESE FOOD CONTACT SURFACES WERE NOT EASILY CLEANABLE. CORR: BOLTS HAS BEEN CUTTED AND SLOTTED FASTENERS HAS BEEN REPLACED.				

14 **GARDEN CAFÉ BUFFET STARBOARD**

33

0

No

THE DECKHEAD IN THE BUFFET AREA WAS SOILED WITH FOOD RESIDUE. STEAM FROM THE BAIN-MARIES WAS CREATING CONDENSATION ON THE DECKHEAD.

CORR: THE PERSONNEL THAT WORKING IN THIS AREA HAVE BEEN TRAINED IN PROPER USE OF THE BAIN MARIE. BETTER CLEANING PROCEDURES HAS BEEN INMPLEMENTED.

15 **GARDEN CAFÉ BUFFET STARBOARD**

29

0

Yes

THE HAND WASH STATION IS APPROXIMATELY 35 FT. FROM THE MEAT CARVING STATION.

CORR: THE MEAT CARVING STATION HAS BEEN MOVED WITHIN 25 FEET OF THE HAND WASH STATION.

16 **GARDEN CAFÉ BUFFET STARBOARD**

21

0

No

THE DECORATIONS OVER THE BUFFET LINE WERE NOT EASILY CLEANABLE. SOME OF THESE WERE HANGING OVER THE SERVING LINE AND COULD CONTAMINATE FOODS DISPLAYED THERE.

CORR: THE DECORATIONS HAS BEEN REMOVED.

NORWEGIAN SKY
DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
17	GARDEN CAFÉ BUFFET STARBOARD	27	0	No	THE DECORATIONS OVER THE BUFFET LINE WERE SOILED. CORR: THE DECORATIONS HAS BEEN REMOVED.
18	GARDEN CAFÉ GALLEY	22	0	No	THE FINAL RINSE GAUGE ON THE POT WASH MACHINE WAS NOT FUNCTIONING PROPERLY DURING ACTIVE USE. CORR: THE GAUGE HAS BEEN REPLACED.
19	BELL BOX 2, DECK 4	20	0	No	SLIGHT CORROSION WAS NOTED IN THE DISPENSING ARM OF THE COFFEE URNS AND ON THE BOLT INSIDE OF THE URN. CORR: NCL DIRECTOR OF PUBLIC HEALT AND QUALITY CONTROL HAS BEEN INFORMED. HE WILL INVESTIGATE WITH MANUFACTURER.
20	BELL BOX II - DECK 4	20	0	No	THE THREADS ON THE BOLT INSIDE OF THE COFFEE URN ARE EXPOSED AND ARE NOT EASILY CLEANABLE. CORR: NCL DIRECTOR OF PUBLIC HEALT AND QUALITY CONTROL HAS BEEN INFORMED. HE WILL INVESTIGATE WITH MANUFACTURER.
21	POTABLE WATER	06	0	No	TWO POTABLE WATER ANALYZER/RECORDER CHARTS AT THE BRIDGE SHOWED FREE CHLORINE RESIDUALS BELOW 0.2 PPM FOR PERIODS OF 4 HOURS WITH NO EXPLANATION OR CORRECTIVE ACTIONS DOCUMENTED. CORR: BETTER RECORDING PROCEDURES HAS BEEN IMPLEMENTED.
22	POTABLE WATER	06	0	No	A NUMBER OF ANALYZER/RECORDER CHLORINATION CHARTS AT THE BRIDGE HAD RECORDING PERIODS IN EXCESS OF 24 HOURS. ONE SUCH CHART HAD A RECORDING PERIOD OF 28 HOURS PRIOR TO BEING CHANGED. CORR: BETTER RECORDING PROCEDURES HAS BEEN IMPLEMENTED.
23	KIDS KORNER CHILDRENS CENTER	41	0	No	THE PORTABLE CHILD SEAT WAS REPORTEDLY NOT USED BY THE CHILDREN IN THE TOILET ROOM AND PROVIDERS ARE PROHIBITED FROM ASSISTING IN THAT AREA OF THE TOILET ROOM. RECOMMEND INSTALLATION OF A SECONDARY, PERMANENT SEAT OVER THE EXISTING TOILET SEAT WITH A SIZE FOR SMALL CHILDREN. CORR: NCL DIRECTOR OF PUBLIC HEALTH AND QUALITY CONTROL TO INVESTIGATE.
24	INTEGRATED PEST MANAGEMENT (IPM)	31	0	Yes	THE PRESSURIZED CONTACT INSECTICIDE (565 PLUS XLO) WHICH HAS BEEN USED IN FOOD PREPARATION/SERVICE AREAS APPEARS TO BE A RESTRICTED USE PRODUCT. IT IS UNCLEAR WHETHER THIS PRODUCT MEETS THE REQUIREMENTS SPECIFIED IN 40 CDR 152 SUBPART I CLASSIFICATION OF PESTICIDES. IF IT IS A RESTRICTED-USE PESTICIDE, THE PEST CONTROLLERS TRAINING CERTIFICATE DOES NOT SPECIFY HE HAS BEEN CERTIFIED TO APPLY SUCH PESTICIDES. CORR: NCL DIRECTOR OF PUBLIC HEALTH AND QUALITY CONTROL TO INVESTIGATE.
25	GARDEN CAFÉ - OUTSIDE BUFFET	19	2	No	BREAD AND ROLLS WERE PRESENTED TO PASSENGERS ON THE SELF SERVICE BUFFET OUTSIDE OF THE SNEEZE SHIELDS WHERE THEY WERE SUBJECT TO CONTAMINATION BY PASSENGERS. CORR: ALL DISPLAYED FOOD WILL HAVE PROPER SNEEZ GUARDS.
26	GARDEN CAFÉ - DISHWASH	22	0	No	THE SPRAY PATTERN IN THE UPPER ARM FINAL RINSE NOZZLES WAS POOR DURING OPERATION OF THE STARBOARD CONVEYOR DISHWASH MACHINE. NOT ALL DISHWARE PASSING THROUGH THIS CHAMBER WAS SUBJECT TO A FULL RINSING SPRAY. CORR: HAS BEEN REPAIRED.
27	GARDEN CAFÉ - DISHWASH	21	0	No	A NUMBER OF THE LARGER FOOD AND CONDIMENT SERVICE CONTAINERS HAD PEELING EXTERIOR PLASTIC COATING. THE EXPOSED SURFACE WAS DIFFICULT TO CLEAN. CORR: WILL BE REPLACED BY A DIFFERENT PRODUCT.
28	GARDEN CAFÉ - POT WASH	21	0	No	THE BRAIDED FLEXIBLE METAL PIPE BENEATH THE 3RD SINK COMPARTMENT WERE DIFFICULT TO CLEAN AND LOCATED WHERE THEY WERE SUBJECT TO SPLASH. THE METAL WAS CORRODING AND SHOULD BE EITHER REPLACED OR COVERED WITH A SMOOTH, EASY TO CLEAN PRODUCT.

CORR; THIS PIPE HAS BEEN CHANGED.

29 **COMMENT**

*

0

No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .